

*The Chef's  
Lunch Specials*

April 15-19, 2019

**TWO COURSE  
LUNCH**

**PRIMI**

STARTER / FIRST PLATE (CHOOSE ONE)

FRENCH FRIES	SEASONAL FRUIT
CHICKEN NOODLE	MARYLAND CRAB
FRENCH ONION SOUP	SOUP
GREEK SALAD	CAESAR SALAD

**SECONDI**

MAIN ENTRÉE / SECOND PLATE (CHOOSE ONE)

**AVOCADO TOAST**

Open faced freshly baked ciabatta, smashed avocado, 2 poached eggs and diced tomato. Drizzled with balsamic glaze. \$12

**CIABATTA VESUVIO**

Grilled eggplant, roasted red peppers, fresh mozzarella, tomato, baby spinach, basil pesto and EVOO on a freshly baked baguette. \$11

**BLACKENED CHICKEN SLIDERS**

Two blackened chicken sliders on homemade biscuits with Thai chili sauce, baby spinach, sliced cucumber and red onion. \$13

**IONIAN SUNRISE**

Sun-dried tomatoes, sweet pas, pearl onions and Caribbean herbs sautéed in cream sauce with penne noodles. \$12

**BAKED GNOCCHI**

Homemade Italian mini potato pasta sautéed with pearl onion, and sweet peas. Topped with white cheddar, mozzarella and Romano Pecorino then baked golden brown. \$12

15% GRATUITY WILL BE ADDED TO EACH DINE-IN CHECK

**\$3 BEER \$3**

**NATTY BOH CAN (16OZ)  
COORS LIGHT BOTTLE (12OZ)**